

Chardonnay

Variety: Chardonnay Vintage: 2021 Bottle size: 750 ml Region: Casablanca Valley Country: Chile Alcohol: 13% Total Acidity: 6.5 g/l Residual Sugar: 3.7 g/l pH: 3.34

Tasting Notes

This light yellow wine presents delicate aromas of mandarin orange, apple, and pineapple, with floral notes. The palate is fresh and round with a touch of vanilla, honey, and oak.

Vinification

The grapes for this Single Vineyard wine come from the Casablanca Valley, whose cold coastal climate allows the grapes to ripen slowly and ultimately produce wines with good acidity, freshness, and texture. Yields are maintained to no more than 9,000 kg/hectare and were picked during the first two weeks of April. After being crushed, they underwent a six-hour cold maceration in stainless steel tanks for greater extraction of aromas and volume on the palate. Fermentation took place in stainless steel tanks at low temperatures $(14^{\circ}-15^{\circ}C)$ over the course of 20 days. A percentage of the new wine was aged in French oak for six months.

Pairing Suggestion

This Chardonnay is ideal with salads, cheeses, pastas, risotto, and fatty fish such as salmon.



